

PEACOCK

A L L E Y

EVER THE PLACE TO BE

Welcome to Peacock Alley, where the timeless elegance of Afternoon Tea and classic cocktails meet the golden era of Hollywood glamour.

Our lounge draws inspiration from the original Peacock Alley – a grand corridor that connected the Waldorf and Astoria Hotels in New York City. This opulent passageway earned its name from the New York press, who marveled at the affluent guests parading their finery like strutting peacocks.

CHAMPAGNE

In the Hollywood era, champagne flowed as freely as gossip - a sparkling symbol of glamour, excess, and the star-studded dreams that shimmered beneath studio lights.

BY THE GLASS

LaMarca, Prosecco, Italy
Lanson Père & Fils, Brut, France
Canard Duchene, Brut, France
Collet, 1er Cru Blanc de Blanc, France
Thienot, Rose, France
Veuve Clicquot, “Yellow Label”, Brut, France
Perrier-Jouët, Grand Brut, France
Veuve Clicquot, Rose, France

BY THE BOTTLE

LaMarca, Prosecco, Italy
Lanson Père & Fils, Brut, France
Canard Duchene, Brut, France
Collet, 1er Cru Blanc de Blanc, France
Thiénot, Rosé, Reims, France
Canard-Duchêne, Cuvée Charles VII, Blanc de Blancs
Moët & Chandon, Imperial Brut, France
Veuve Clicquot, “Yellow Label”, Brut, France
Perrier-Jouët, Grand Brut, France
Devaux, Cuvee D, Brut, 2012, France
Veuve Clicquot, Rose, France
Billecart Salmon, Rose, France
Bollinger, Special Cuvee, Brut, France
Ruinart, Blanc de Blanc, Reims
Ruinart, Rose, Reims
Taittinger, Brut Comtes De Champagne, Reims
Dom Perignon, Brut, Reims

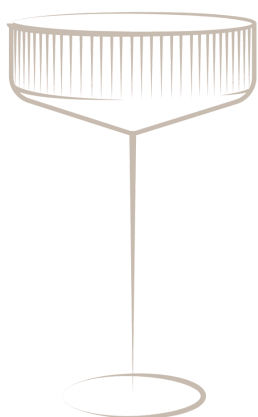
LIBATIONS



Timeless Sips

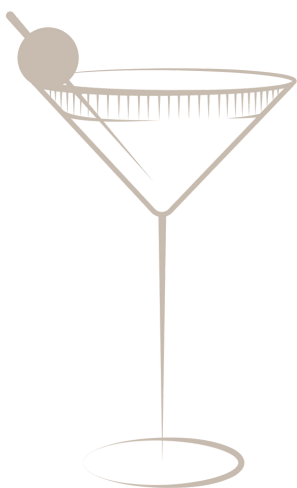
In homage to Peacock Alley's rich history, our cocktail menu features meticulously crafted drinks, each named for iconic Hollywood movies.

At Peacock Alley, we invite you to step back in time and savor the glamour of a bygone era, one exquisite beverage at a time.



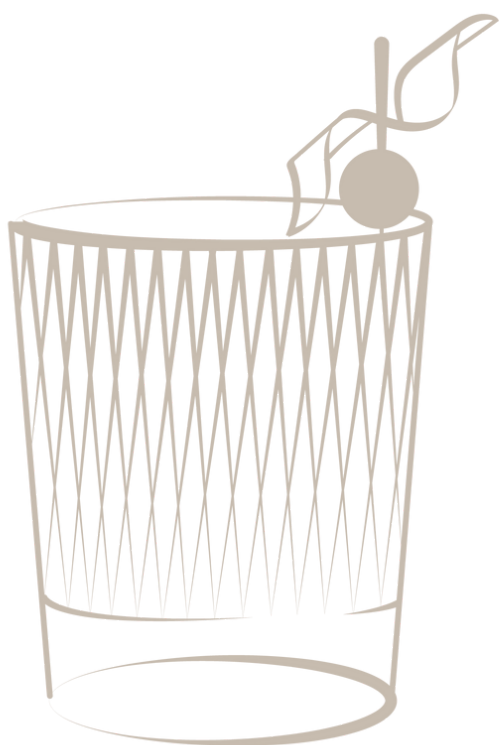
SINGIN' IN THE RAIN (1952)

Buffalo Trace Bourbon, Vanilla
Syrup, Coconut, Cream



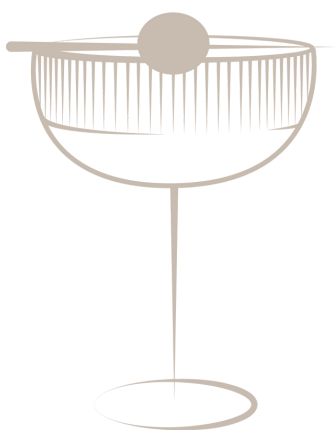
REBEL WITHOUT A CAUSE (1955)

Ketel One Oranje, Kahlua,
Espresso, Dulce de Leche



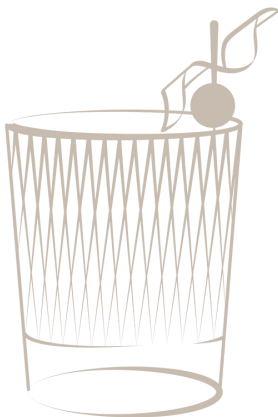
CASABLANCA
(1942)

Siete Leguas Blanco,
Cointreau, Basil infused Agave



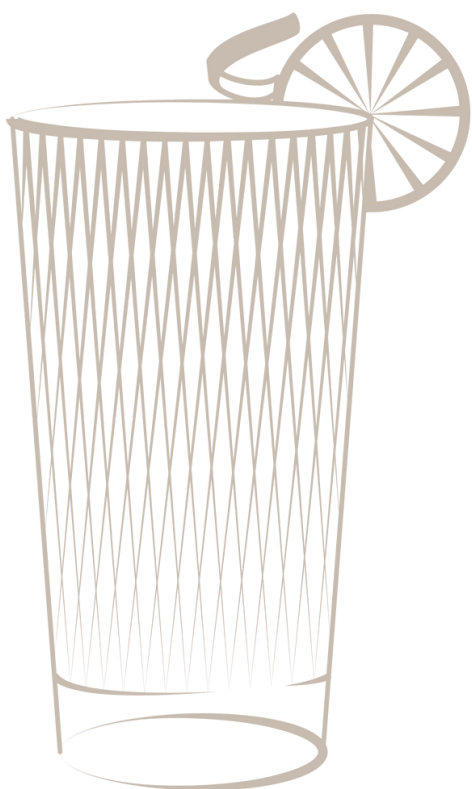
REBECCA
(1940)

Haku Vodka, Watermelon Juice,
Strawberries, Ginger Beer, Lime



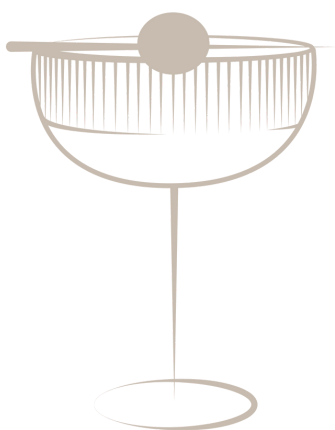
BREAKFAST AT TIFFANY'S
(1961)

Casa Dragones Blanco, Blue
Curacao, Giffard Peach, Lemon



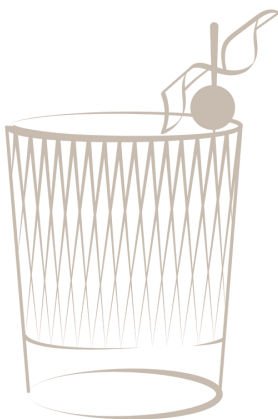
NOW, VOYAGER
(1942)

Honey Vodka, St. Germaine,
Lime, Cucumber, Soda



WUTHERING HEIGHTS
(1939)

Tanqueray No. 10 Gin, Velvet
Falernum, Champagne



TO HAVE AND HAVE NOT
(1944)

Rittenhouse Rye, Amaro Nonino,
Maple, Aromatic Bitters

WHITE & ROSÉ

BY THE GLASS

Château d'Esclans 'Whispering Angel', France
Terlato Family, Pinot Grigio, Italy
Cloudy Bay, Sauvignon Blanc, New Zealand
Chalk Hill Estate, Chardonnay, Napa Valley
Domaine Vocoret & Fils, Chablis, France
Patz & Hall, Chardonnay, Sonoma
Sanford Estate, Chardonnay, Santa Barbara
Pascal Jolivet "Attitude" Sauvignon Blanc, France

BY THE BOTTLE

Louis Jadot, Pouilly-Fuissé, France
Domaine Vocoret & Fils, Chablis, France
Terlato Family, Pinot Grigio, Italy
Trefethen, Dry Riesling, Napa Valley
Duckhorn, Sauvignon Blanc, Napa Valley
Sanford Estate, Chardonnay, Santa Barbara
Cloudy Bay, Sauvignon Blanc, New Zealand
Stag's Leap "Karia," Chardonnay, Napa Valley
Chalk Hill Estate, Chardonnay, Napa Valley
Patz & Hall, Chardonnay, Sonoma
Patz & Hall, Chardonnay, Russian River Valley
Château d'Esclans 'Whispering Angel', France
Chateau St. Jean, Chardonnay, Carneros, Napa

RED

BY THE GLASS

Ponzi Vineyards, Pinot Noir, Willamette Valley
Bodega Norton Reserva, Malbec, Argentina
Swanson, Cabernet Sauvignon, Napa Valley
Daou Vineyards, Cabernet Sauvignon, Paso Robles
Foley Johnson, Cabernet, Napa Valley
Sanford, Pinot Noir, Sta, Rita Hills, CA
Chateau st Jean, Cinq Cepages, Red Blend,
Sonoma, CA

BY THE BOTTLE

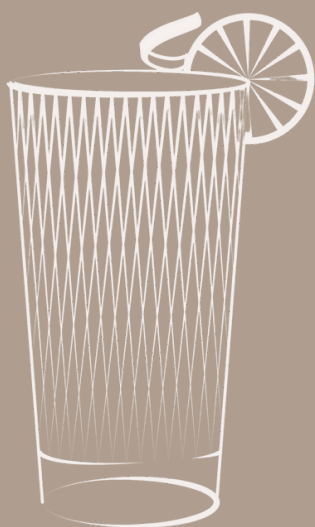
Elk Cove, Pinot Noir, Willamette Valley
Ponzi Vineyards, Pinot Noir, Willamette Valley
Bodega Norton Reserva, Malbec, Argentina
E, Locations, Garnacha, Tempranillo, Spain
Swanson, Cabernet Sauvignon, Napa Valley
Daou Vineyards, Cabernet Sauvignon, Paso Robles
Crossbarn Paul Hobbs, Cabernet Sauvignon, Napa Valley
Foley Johnson, Cabernet, Napa Valley
Joseph Drouhin, Gevrey-Chambertin, France
Iconoclast, Cabernet Sauvignon, Napa Valley, CA
Sanford, Pinot Noir, Sta, Rita Hills, CA
Chateau st Jean, Cinq Cepages, Red Blend,
Sonoma, CA
Paraduxx, Red Blend, Napa Valley, CA

BEER

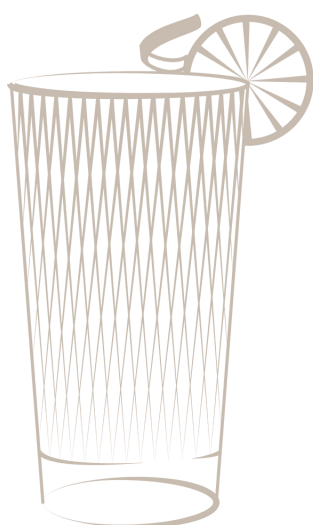
Miller Lite
Budweiser
Coors Light
Michelob Ultra
Bud Light
Sam Adams Boston Lager
Stella Artois
Dos Equis Lager
Blue Moon
Corona Extra
Modelo Especial
Guinness
Heineken 0.0
Lagunitas IPA
Ballast Point Sculpin IPA
Fat Tire Amber Ale



NON-ALCOHOLIC



Single Espresso
Double Espresso
Cappuccino | Latte | Mocha
Coffee | Decaffeinated Coffee
Hot Chocolate
Signature Iced Tea
Fruit Juices | Lemonade
Soft Drinks
Acqua Panna Still Water
San Pellegrino Sparkling Water



SPECIALTY BITES



SHAREABLES

HONEY SHRIMP

Honey Citrus Curry | Candied Walnut
Chili Thread | Butterflies

WAGYU SLIDER TRIO

Mishima Wagyu | Gruyère |
Shiitake | Horseradish Aioli

POMMES FRITES

Truffle Aioli | Black Truffle

SESAME TUNA

Citrus Caviar | Sesame Ash |
Feuilletine Crisp

MUSHROOM ARANCINI

Morel | Chanterelle | Arborio |
Truffle Sottocenere | Truffle Aioli

OXTAIL EMPANADA

Oxtail | Oaxaca | Aioli | Consommé

HUMMUS MEZZE

Roasted Garlic Hummus |
Crudité | Naan | Olives

POTATO & CAVIAR

Ossetra Caviar | Chive |
Crème Fraîche | Tater Tot

CAVIAR ROYALE

Ossetra Caviar | Artisanal Onion Crisps |
Fines Herbs | Crème Fraîche

CHICKEN LOLLIPOPS

Choice of Mild or Spicy Buffalo Sauce | House
Ranch | Carrots | Celery

CURED AND CULTURED

Chef's Selection of Cured Meats |
Cheeses | Accoutrements

ENTREÉS

WALDORF

Bibb | Apple | Walnut Celery | Grapes |
Egg Emulsion
Add Shrimp +12

CAESAR SALAD

Romaine | Parmesan | Rustic Crouton |
Caesar Dressing
Add Chicken +10 | Shrimp +12 | Salmon +14

WALDORF CLUB

Turkey | Bacon | Swiss | Heirloom Tomato |
Bibb Lettuce | Dijonaise | Fries
Add Avocado +5

BURGER

Bibb Lettuce | Tomato | Cheddar
Onion Jam
Add Bacon +4 | Avocado +5 | Chino Valley Egg +6

ICELANDIC KING SALMON*

Quinoa | Manuka Honey | Mustard | Citrus
Arugula | Fennel | Pistachio

STEAK FRITES

New York Strip | Fries | Chimichurri

DESSERT

BANANAS FOSTER

Cognac Caramel | Pecans
Vanilla à la Mode

STAR ANISE CRÈME BRÛLÉE

Cognac Caramel | Vanilla à la Mode

AFTERNOON TEA

Embark on an extraordinary afternoon
tea journey with a carefully curated array
of sweet and savory delights.

Egg Salad and Kaluga Caviar Gougères
Fines Herbs

Roast Beef
Horseradish | Provolone | Arugula | Rye

French Ham and Swiss
Salsa Verde | Soft White Bread

Smoked Salmon
Dill and Chive Boursin | Cucumber |
Pumpernickel



Freshly Baked Signature Scones
*Accompanied by Devonshire Cream, Lemon Curd,
Homemade Berry Jam*

Banoffee Tart
Italian Espresso | Roasted Banana |
Caramelized Toffee

Strawberry Basil Petit Choux
Spring Flower

Thai Tea Mousse Dome
Condensed Milk | White Chocolate

Lavender Blueberry Macaron
Lemon Curd



Choice of Premium Seasonal Loose-Leaf Tea
by Tealeaves

CHILDRENS TEA

Choice of freshly brewed loose-leaf tea or
hot chocolate

Nutella and Banana Sandwich
Turkey and Cheddar Pinwheel
Freshly Baked Signature Scones
*Accompanied by Devonshire cream, Lemon
Curd, Homemade Berry Jam*



Banoffee Tart
Italian Espresso, Roasted Banana,
Caramelized Toffee

Strawberry Basil Petit Choux
Spring Flower

Thai Tea Mousse Dome
Condensed Milk, White Chocolate

Lavender Blueberry Macaron
Lemon Curd



AFTERNOON TEA ELEVATIONS

Endless Mimosas
Freshly Squeezed Juices

Bellini Selection
Endless Bellinis
Blood Orange | Coconut Pineapple | Peach

Chocolate Covered Strawberries

SIGNATURE BLENDS

*Exclusively crafted by Tealeaves
for Waldorf Astoria Las Vegas*

An Invitation to Indulgence:

Crafted exclusively for our Afternoon Tea, these blends capture the spirit of Las Vegas — the glamour and energy of The Showgirl, and the calm elegance of The Meadows. Each sip is a tribute to the vibrant contrasts of our city.

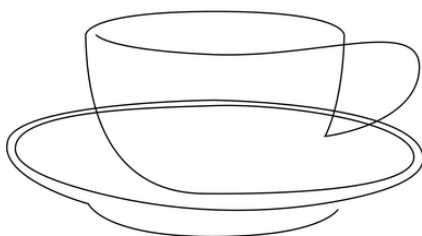


THE SHOWGIRL

A bold black tea with marigold, cornflower, rose, and jasmine, infused with passionfruit and vanilla.

THE MEADOWS

An organic green tea with lemongrass, linden flower, and natural lemon, inspired by serene landscapes.



BLACK TEAS

ENGLISH BREAKFAST

A rich, malty blend of Indian and Ceylon teas, brightened with a touch of China Keemun.

FLOWERY EARL GREY

A fragrant mix of black and green teas, infused with bergamot and accented with blue cornflower petals.

MASALA CHAI

A bold Indian black tea spiced with hand-ground cardamom, cinnamon, ginger, pepper, and cloves.



GREEN TEAS

FLORAL JASMINE

Delicate and mellow with a light astringency and a sweet, lingering floral aroma.

ORGANIC LYCHEE

A vibrant green tea infused with the sweet, floral notes of lychee and rich in polyphenols.

HERBAL TEAS

MOUNTAIN BERRY

A vibrant blend of Saskatoon berries, red and black currants, raisins, and wild blueberries.

ORGANIC CHAMOMILE FLOWERS

A soothing infusion of sweet, apple-scented chamomile blossoms from Egypt's Nile Valley.



ARTISAN BLENDS

EMPEROR'S JASMINE

A refined white tea scented with jasmine blooms using an ancient method from Sichuan's Min River. Delicate, aromatic, and smooth.

OSMANTHUS FLOWER OOLONG

A luscious velvety oolong tea that is delicately scented by the rare osmanthus flower found in the high altitudes of the Formosa region with hints of apricot

ORGANIC VANILLA ROOIBOS

Smooth and caffeine-free, this Rooibos is infused with Madagascar vanilla for a rich, round cup—delicious on its own or with milk.

